



Brut - Durello

Brut Durello Metodo Classico

GRAPE VARIETIES: Durella.

VINEYARDS: pergola veronese on the hills of Mount Calvarina in the locality of Brenton, municipality of Roncà at an altitude of 300 metres. Clay soil of volcanic origin. 2500 vines/hectare.

VINEYARD AGE: 30 years.

HARVEST: hand-picked in 10 kg crates.

PERIOD: end of September.

FERMENTATION: grapes pressed (without destemming) and fermented in steel tanks.

AGEING: remains in steel vats on the lees until spring of the following year.

SPARKLIZATION: tirage after 8 months, after harvest, followed by 9 months on the lees. Manual Remuage on pupitre.

APPEARANCE: light straw yellow with green hues.

ON THE NOSE: very fresh with hints of peach, apricot and pear.

TASTING NOTES: fine and persistent perlage, intense acidity very elegant and refined.

PAIRINGS: sparkling wine very "gastronomic" especially with scones, pies, cheese and prosciutto crudo.

RESIDUAL SUGAR: 6 gr/lt.